

ABSTRACT OF THE DISCLOSURE

Water-thinned bean paste is chilled and  
non-fluidized, and the solidified bean paste is  
loaded into an air-permeable container, where the  
5 non-fluidized bean paste is freeze-dried and thus the  
water content is sublimed or evaporated from the entire  
surface of the bean paste. With the freeze-dried bean  
paste manufacturing method, a freeze-dried bean paste  
can be manufacture without requiring special facilities  
10 or an additive, at a low drying cost, and thus  
manufactured paste has an excellent flavor and taste  
and a high solubility to hot water even in a coarse  
block shape after being dried.